

# CA A199: CURRENT ISSUES IN CULINARY ARTS

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Item	Value
Curriculum Committee Approval Date	03/23/2022
Top Code	130630 - Culinary Arts
Units	.5-3 Total Units
Hours	9-108 Total Hours (Lecture Hours 9-27; Lab Hours 0-81)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S), • Pass/No Pass (B)

## Course Description

Deals with current issues in the field of culinary arts and food service management, rotating through a variety of topics such as culinary skills and innovations, sanitation, safety, nutrition, management. Transfer Credit: CSU.

## Course Level Student Learning Outcome(s)

1. Utilize related culinary, food service management, nutrition, food safety and other related skills gained during instruction of class.

## Course Objectives

- 1. Identify, discuss and analyze current issues in culinary arts
- 2. Develop skills related to current issues
- 3. Place and evaluate action or response related to the current issue

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## Lecture Content

1. Content related to the current issue in culinary arts, food service management, nutrition, food safety and other related issues.2. Analysis of implications related to topics3. Possible responses appropriate to the issue at hand

## Lab Content

1. Activities related to the designated topic in culinary arts, food service management, nutrition, and/or food safety.2. Analysis of implications related to topics.

## Method(s) of Instruction

- Lecture (02)
- Lab (04)

## Instructional Techniques

Lecture, Lab, demonstrations, discussion, field work in industry, students working cooperatively, instructor feedback.

## Reading Assignments

Dependent upon topic.

## Writing Assignments

Concept statements and product development paper are possibilities.

## Out-of-class Assignments

Type of out of class assignment may include reading assignments, writing assignments, projects or activities related to the topic at a commitment level of 2 hours per each lecture hour of class.

## Demonstration of Critical Thinking

Skill demonstrations; problem solving exercises; tests

## Required Writing, Problem Solving, Skills Demonstration

Concept statements and product development paper are possibilities

## Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

## Other Resources

1. Handouts or text will be selected for specific topic areas.